

# Chicken Almondine

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## Ingredients

- 3 boneless chicken breasts, halved
- 3/4 c flour
- 1 c milk
- 2 eggs
- juice of 1-2 lemons
- 1/2 tsp salt
- 1/4 tsp pepper
- 3/4 c bread crumbs (Progresso)
- 1/2 c sliced almonds
- 1-2 sticks butter (not oleo!)

## Directions

1. Place chicken breasts between 2 sheets of waxed paper and pound to an even thickness. Mix egg, flour, milk, salt and pepper in blender or with whip.
2. Place breasts in batter and let stand 30 minutes or until ready to cook.
3. Combine crumbs and almonds on wax paper. Coat each breast and set aside until all are covered.
4. Melt 4 tbsp butter in skillet. Cook chicken on each side 6 minutes. Keep warm in 250 degree oven until all breasts are cooked. Add remainder of butter to skillet and pour in lemon juice. Stir to combine. Pour over chicken just before service.

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